

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726 X387

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the parrative portion of this report.

The time limit for c	orrection of each yiolati	on is specified in the narrati	ive portion of this	report,			1
Establishment Name Walarcens #07926			Telephone Number 812.944-3752	Date of Ins (mm/dd/yr	spection.	PERMIT#	
Establishment Address (number and street, city, state, zip code)			847.527.4897	12-2	7-/9	19-348	
5190 C	harlestownk		ny, IN47/	50			, , , , ,
Owner			Purpose:	Follow-up Release Date			
Walgreens Co Owner's Address			. Routine	100 10 days			
POBox 901 Deerfield .IL 60015			2. Follow-up	Summary of Violations:			
Person in Charge			Complaint Pre-Operational	C NC 2 R/			
Will Haden			5. Temporary	7			
Responsible Person's E-mail			6. НАССР	Menu Type (See back of page)			
Certified Food Manager				7. Other (list)	1_1_1_2	3	4 5
					1	3	
• CRITICAL ITEMS	ARE IDENTIFIED IN THI	CHECKLIST AND NARRAT	TIVE COLUMNS M.	ARKED "C"		-	
• VIOLATION(S) RE	PEATED FROM PREVIO	US INSPECTIONS ARE DENO	TED IN THE "SUM	MMARY OF VIOLATIONS" AN	D IN THE N	ARRATIVE	BELOW AS "R"
Section# C/NC	R		Narrative			To Be Co	rrected By
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Received by (name and title printed): Inspected by (name and title printed):							
Will Hatch Anthony Creber Ets							
Received by (signature): Inspected by (signature)							
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cc:		cc;			cc;		

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes						
Gode # CACING	OTC: 1 (1) 1 100					
	CFH: N/A					
	Health Policy 9 - N Food Code: (Y) N					
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